



BALDORIA VERMOUTH BIANCO

Boves, Piedmont

Ernest Spirits, makers of Baldoria, set out on a journey “to bring vermouth into the 21st century”—to give vermouth purpose and a place on the shelf in its own right. Vermouth is very rarely consumed as a “stand-alone” spirit; it has long been a “modifier,” used to balance cocktails. The botanicals not grown in-house are foraged in the foothills of the Alps, a collaboration between Ernest and the local Alps community in an effort to promote the protection of local nature and landscape conservation. They’re also hard at work on new flavors and products, so stay tuned for more from this innovative, fast-moving team!

Style

Sweet White Vermouth on a Chardonnay base. Botanicals are grown in-house and/or sourced from a nature preserve in the Maritime Alps. Selected botanicals are macerated in a hydro-alcoholic solution (grain neutral spirit and water) for 10 days. Following the hydro-alcoholic bath, the botanicals are macerated in wine for 10 days. The finished macerations are then blended with natural sugars that have been diluted in wine, followed by aging in stainless steel tanks. Lightly filtered before bottling. No added flavors, no colorants, no clarifying agents, no preservatives. Some natural sedimentation is common across varieties.

*For the vermouths in the “Classic” range (Dry; Rosso; Bianco), there is an additional step: To enhance aromatic complexity, a small amount of house-made genepy extract is added when the spirit/wine macerations are blended and sweetened. This extract is created via “alcohol suspension,” wherein the genepy is suspended in a bag over grain neutral spirit in a closed tank. Also referred to as “cold distillation,” this is a gentler extraction focused on aromatics rather than bitterness.

Residual sugar: 170 grams/liter.

Essential Ingredients

Wormwood (*artemisia vallesiaca*); Sweet Orange; Genepy (*artemisia mutellina*); Lavender; Cinnamon; Clove; Macis (*myrstica fragans*); Gentian.

ABV

18%

Tasting Notes

Floral, exotic, viscous. Earthy, sweet, and floral-leaning, in contrast to sweet red vermouth's spiced, herbal routine. Notes of white peach overlaid with high-toned lavender florals and cinnamon/clove spice. Can be swapped in for Rosso in a Martinez, Manhattan, or “white” Negroni, or combined with soda, tonic or anything else that bubbles for a fresh, delicately sweet, low-a.b.v. option.

Producer Website

www.baldoriavermouth.com

